

BRUNCH

Chefs Brioche French Toast
Candied Bacon, Berry Compote, Whiskey
Syrup, Spiced Cream 18

Classic Eggs Benedict
Canadian Bacon 18
Dungeness Crab 28
Smoked Salmon & Spinach 25
Florentine with Spinach, Tomato & Avocado 20

Quiche Lorrainee
Candied Bacon, Caramelized Onions, Gruyere Cheese, Spring
Mixed Greens & Shallot Vinaigrette 18

Easter Picnic Ham with Scalloped Potatoes
Grilled Asparagus, Pineapple Glaze 30

Rosemary Marinated & Grilled Leg of Lamb
Fingerlings Potatoes, Artichoke & Blue Lake Green Beans,
Feta Cheese & Red Rabbit Molasses 45

Southern Fried Chicken Carolina Hot Sauce & Honey
Bacon Braised Kale, Mac & Cheese, Corn Bread 30

House Smoked Salmon Tortellini
Baby Spinach, Roasted Red Peppers, Parmesan
Cream Sauce 35

Vegetable Frittata
Baby Spinach, Roasted Red Peppers,
Mushrooms, Asparagus,
Spring Mixed Greens & Shallot Vinaigrette 18

HAPPY
EASTER



*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

A 5% Yachats City Food & Beverage tax will be added to your bill.

20% automatic Gratuity will be added for parties of 7 or more.

20% automatic Gratuity will be added on take out orders.

SMALL PLATES

Breakfast Breads & Pastries

Muffins, Banana Bread, Scones & Cheese Danish,
Whipped Honey Butter 20

Breakfast Cheese & Fig Crackers

Pastry Wrapped Baked Brie, Cambozola, Humboldt Fog Mission Fig
Compote, Apricot Marmalade, Wild Honeycomb 18

Prosciutto de Parma & Heirloom Melons

Champagne Syrup, Balsamic Glaze & Maldon Salt 18

Southern Style Beignets

Whipped Creme Anglaise, Warm Chocolate Sauce 15

Dungeness Crab Deviled Eggs

Creamy Horseradish, Mustard & Cornichon Pickle

\$13 1/2 Dozen \$25 Dozen

Grilled Artichoke

Salsa Verde & Lemon Aioli 12

Southern Style Red & Dungeness Crab Cakes

Baby Mixed Greens, Potato Chips, Spicy Malt Aioli 20

Prawn Cocktail

Louisiana Hot Sauce and Remick Sauce 15

Bayou Style Cornmeal Fried Oysters

Served with Remick Sauce 18

Hot Cross Buns

Honey Butter 12

SOUPS

Adobe Clam Chowder

House Made, Creamy Chowder
with Yukon Gold's & Bacon
cup 7 Bowl 10

French Onion

Melted Gruyere & Fried Egg
Small Bowl 10 Large Bowl 15

SALADS

Tri Colored Roasted Beet Salad

Truffle Goat Cheese, Mixed Greens & Shallot
Vinaigrette, Candied Pecan's 14

Adobe House Salad

Baby Mixed Greens, Cranberry Relish, Blue Cheese,
Toasted Almonds, Balsamic Dressing 10

Adobe Louie Salad

Diced Tomatoes, Beets, Orange, Black Olives,
Avocado, Pickled Red Onion, Roasted Red Bell
Pepper, Soft Boiled Egg
Dungeness Crab 38 Bay Shrimp 26



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